

A large conference hall with a microphone in the foreground and an audience in the background. The microphone is a vintage-style, silver, spherical microphone on a black stand. The audience is seated in rows of chairs, and the room is brightly lit. The text "It's conference time" is overlaid in a blue, serif font on the right side of the image.

It's conference time

Morning / Afternoon tea

Platinum morning tea package - \$12.50 per guest

Our most popular option allows two delectable food items per guest and includes complimentary whole fresh fruit.

Gold morning tea package - \$9.00 per guest

For those in a hurry and offering a lighter option, guests enjoy one piece of either our house baked cookies or Danish pastries, fresh from the oven.

All of our morning and afternoon tea packages include freshly brewed coffee, a variety of traditional, herbal and fruit-infused teas, a selection of fresh juices and chilled filtered water.

Arrival beverages - \$3.50 per guest

Barista station - \$500.00 per cart*

Start the day with freshly prepared barista style award winning coffee. Speak to one of our friendly team about sponsorship options including signage and branded cups.

*Cost includes one barista and cart including set up. Coffees are charged at \$4.00 each and invoiced post event.

All prices include service staff and catering service ware and are GST exclusive. Prices may vary depending on venue selection.



Morning / Afternoon tea

Savoury items - \$3.50 per additional item

Petit croissants - ham and cheddar, salmon creme fraiche egg or ricotta, smoked paprika pesto

Brioche pinwheels, arugula, sweet onion, mozzarella VG

Three cheese chive scones, salted butter VG

Creamy chicken, leek, cranberry, asparagus tart

Spinach, feta, blush tomato muffin, pesto cheese centre VG

Old fashioned pork, apple, fennel sausage rolls, tomato relish

Moroccan lamb pastries, tzatziki yoghurt

Kumara, watercress, quinoa fritter, lemon crème VG, GF

Smoked bacon, cherry tomato frittata GF

A selection of freshly baked savoury Danish pastries

Sweet items - \$3.50 per additional item

Layered muesli, lemon honey yoghurt, berry compote GF

Selection of Charlie's honest smoothies

Freshly baked assorted sweet Danish pastries

Peach, passionfruit cheesecake muffins

Raspberry white chocolate

Banana, date bread, maple mascarpone

Lemonade scones, chantilly cream, strawberry jam

Navel orange, poppy seed almond friand GF

Decadent chocolate fudge brownie GF

VG Vegetarian GF Gluten Free

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Working lunch

Fingers and thumbs lunch package - \$29.50 per guest

Our most popular option allows guests to select items which can all be eaten without the need for a knife and fork. Designed to be mouth watering delicious and easy to eat.

Select one sandwich, one salad, two finger food items and fresh fruit.

Forks at the ready lunch package - \$29.50 per guest

For this buffet style option, tempt guests with a wide selection of hot and cold dishes, designed to tickle everyone's taste buds. Easy to eat whilst standing with only a fork, no cutting or chairs required.

Select two hot protein mains, two salads, and fresh fruit. This option is accompanied with freshly baked bread rolls.

All of our lunch packages include freshly brewed coffee, a variety of traditional, herbal and fruit-infused teas, a selection of fresh juices and chilled filtered water.

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Working lunch

Sandwich selection served in rolls, sliced breads or wraps - \$6.00 per additional item

Fennel coriander crusted pork scotch, coriander salad, pear kimchi remoulade

Rare roasted beef sirloin, L&P caramelised onions, fresh watercress, aioli gravy

Tea smoked fish rilette, compressed cucumber, charred sweet corn, dill leaves

Suya spiced free range chicken, toasted peanut aioli, pickled cucumber, baby spinach

Tuscan lamb leg, chermoula, young cos, mint gel

Poached turkey banh mi, shaved egg, carrot daikon slaw, spiced cashew mayonnaise

Grilled Mumbai, herb chutney, masalsa spice, red onion, provolone cheese VG

Smashed free range eggs, turmeric sage mayo, wild baby rocket VG

Spanish hot pork, pepperdew spiked cream cheese, seasonal greens

PopQuorn, ranch salad, pink peppercorn mayo VG

VG Vegetarian GF Gluten Free

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Working lunch

Savoury finger food selection - \$4.00 per additional item

Buttered leek, herbed kuku, Persian feta, walnuts VG, GF

Roast broccoli, cauli fritters, dukkah maple yoghurt VG, GF

Sunday roast tart, creamed fennel aged cheddar top VG

Angus beef adzuki bean, queso empanada, chimichurri sauce

Spanish chorizo, purple basil celeriac risotto cakes, roast tomato balsamic relish GF

Five spice pork wontons, blood orange hoisin

Verjuice, juniper berry salmon skewers, tahini citrus sauce GF

Smoked fish, quinoa cakes, sriracha chilli aioli

Preserved lemon Baharat spiced chicken skewers, baby beetroot labneh GF

Kaffir lime chicken koftas, Manuka honey lemon caramel, pickled cucumber sauce GF

Sweet finger food selection - \$4.00 per additional item

Popcorn panna cotta tarts, salted caramel swirl

Vanilla, white chocolate, fig cookies

Sinfully rich chocolate brownie GF

Creamy stem ginger, oaty bake

Yuzu lemon curd tart, scorched brown sugar meringue

Classic Victoria sponge, strawberry rhubarb conserve

VG Vegetarian GF Gluten Free

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Working lunch

Fresh salad selection - \$6.00 per additional item

Roasted root to stem vegetables, Moroccan harissa VG GF

Shaved wombok slaw, kohlrabb, edamame, picked coriander, pear chilli kimchi aioli VG, GF

Charred broccoli, baby beetroot labneh, medjool dates, smoked almonds VG, GF

Roast kumara, Grana Padano, truffle oil, porcini salt VG, GF

Balinese salad, toasted coconut, green bean, crispy shallots, chilli spiked dressing VG, GF

Jeweled saffron rice pilaf, baked ricotta, pistachio, barberries, summer pea vinaigrette VG, GF

Hot protein selection - \$9.00 per additional item

Oven baked monk fish, onion fennel salsa verde crumb, sea grape tartare sauce

Lamb shank Hyderbadi curry, carrot cardamom crush, cucumber raita GF

Sticky orange free range chicken, steamed broccoli, bok choy, young corn, peanuts, kaffir lime rice GF

Slow braised beef cheek, Pedro ximenez, cauliflower whip GF

Pork, apple, charred pistachio koftas, buckwheat pasta twirls, romesco sauce, parmesan snow

Balinese turmeric spiced curry, tempeh, galangal, aromatic basmati pilaf VG,GF

VG Vegetarian GF Gluten Free

All prices are applicable for 2021 and include service staff and catering service ware and are GST exclusive. Prices may vary depending on venue selection and any external forces outside our control.





"Working with your team is such a dream! We really appreciated your care, patience and adaptability. You provided delicious offerings which was noted by many delegates. Your new tables were perfect at Shed 6, making the whole space feel fresh and revitalised from previous events".

Nicky Smith

Paardekooper and Associates

